

Child Nutrition Thursday Update

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Shout Outs!!

Child Nutrition Website - <https://www.maine.gov/doe/schools/nutrition>

Child Nutrition List Serve Email - child.nutrition@maillist.informe.org

USDA Annual Order

terri.fitzgerald@maine.gov

!!!Deadline Approaching!!!
This Friday

The SY2026 Annual Order is due
February 14th, no extensions!

Please visit the [USDA Foods](#) page of our website for helpful resources for completing your Annual Order



State Match

jodi.truman@maine.gov

What is the State Match Payment?

The State Match Payment is based on the total lunch meals served from July through December of 2024 at each public school. The total number of meals at each public school receives an equal percent of the total sum of all payments. The total sum payment is calculated by the USDA and is a requirement for the State of Maine.

The State Match one time payment to public schools will be issued February 28, 2025. **These funds must be deposited unto the Child Nutrition account using MEFS code 3250.**



National School Breakfast Week

March 3-7th!

Have you started thinking about your plans for the week? Here is a great check list from SNA to help plan! And don't forget to invite us to your event!

The Ultimate Case File for NSBW25 Success

Use this checklist to prepare for the ultimate NSBW25 celebration. Whether you're a seasoned detective or a rookie on the case, these steps will ensure your event is a nutritious success!

- ☐ **Define Roles and Responsibilities:** Clearly outline who's solving which parts of the puzzle. From decorating to social media, assign team members their investigative tasks.
- ☐ **Gear Up Early:** Visit the SNA Shop to snag official NSBW25 merchandise, like decorations, giveaways and detective-themed gifts. Place your order early to ensure it arrives in time to crack the case.
- ☐ **Proclamation on File:** Download SNA's sample proclamation and get your city council or school board involved early.
- ☐ **Alert Leadership:** Notify school principals and administrators to obtain approvals and support.
- ☐ **Team Huddle:** Assemble your crew, set deadlines and finalize your timeline to keep the investigation on track.
- ☐ **Spread the Word:** Use SNA's customizable press releases to alert media, special guests and local legislators.
- ☐ **Create Buzz:** Share updates and countdowns with SNA's Social Media Kit to make #NSBW25 the talk of the school and community.
- ☐ **Costume Coordination:** Encourage team members to don detective-inspired attire, like trench coats, magnifying glasses or hats. Provide safety guidelines for wearing costumes during food prep and service.
- ☐ **Set the Stage:** Transform your cafeteria into a detective's dream. Think magnifying glass cutouts, question mark balloons and crime scene tape. Assign a prop master to gather or craft these elements.
- ☐ **Printable Activities:** Download engaging activity sheets and coloring pages from the SNA website.
- ☐ **Plan Interactive Fun:** Prep themed activities, from clue hunts to mystery trivia, complete with instructions and prizes.
- ☒ **Have a fantastic NSBW!**



Visit the [School Nutrition Association's](https://www.schoolnutrition.org/) website for more School Breakfast Week ideas and information!

Child Nutrition Training

The links to register are in the training titles.

We are unable to hold virtual and in person training simultaneously.

All of our webinars are recorded and put on our website within a week of the training.

Please mark your calendars once you have registered.

Webinar

Three opportunities for Community Eligibility Provision (CEP) training

This program allows districts/schools/group of schools to claim free meals based on the number of enrolled students that qualify based on the Direct Certification List (DC). This webinar will help explain the process and time line for applying for CEP.

Click the [date](#) for the link to register

February 24, 2025

1:30pm

March 7, 2025

10:00am

March 26, 2025

1:30pm

ServSafe Exam Only.

This is the last exam we will be offering this school year

March 25, 2025

2:00pm

Child Nutrition Office
Deering Building, Room 101
90 Blossom Lane, Augusta

Arrive early, testing begins promptly at 2:00. Bring photo ID (you will not be able to take the exam if you do not have your ID), pens or pencils, erasers. Once test has begun no late arrivals will be allowed to take the exam.

Cost is \$51, payable by credit card on at the time of registration.

ServSafe-Managers

Class and Exam

Lake Region Vocation Center
1877 Roosevelt Trail
Naples

Tuesday, April 22, 2025 - 9:00am-3:00pm

Wednesday, April 23, 2025 - 8:00am-approx. noon for the test

The class is for school food service and CACFP only

Books are ordered and mail once registration has ended

Please note start times for each day

Bring photo id, pen or pencils with erasers

You must provide an email address as certificates are sent via email.

Testing will begin around noon on the second day

Lunch is provided on the first day.

Charge for the class is \$102

Payable by credit card, at the time of registration.

Registration deadline - March 27, 2025

Summer Food Service Program

Experienced Sponsor Training

This training is for Summer Food Service Program Sponsors who have recently operated the program. It is mandatory that Summer Food Service Program Sponsors receive training in order to qualify to operate the program. The training will include an overview of program regulations and highlight areas where additional training is needed and tips for program promotion.

March 27, 2025

9:00am-1:00pm

Child Nutrition Office

Deering Building, Room 101

90 Blossom Lane

Augusta

OR

Registration link

is in the date
of training

April 10, 2025

9:00am-1:00pm

Dennis Paper

Ron Dennis Conf. Ctr.

101 Mecaw Road

Hampden

New Sponsor and Make-up Sponsor Training

May 15, 2025

9:00am-1:00pm

Child Nutrition Office

Deering Building

Room 101

90 Blossom Lane

Augusta

Registration link
is in the title
of training

This training is for new Summer Food Service Program Sponsors who would like to operate the program. It is mandatory that all Summer Food Service Program Sponsors receive training in order to qualify to operate the program. The training will include a detailed overview of program regulations, tips for successful operations, and ample opportunity for questions. Experienced sponsors are also welcome to register for this training if they would like to have a more detailed training.

CULINARY SKILLS *for* SCHOOL MEALS

MAINE

The Culinary Skills for School Meals training is a 5-day hands-on intensive culinary training for school nutrition professionals focusing on foundations for food service, including knife skills, cooking techniques, and kitchen efficiencies, to improve the culinary skills of school nutrition professionals.

2025 Training Details

- August 4-8 | Mt. Blue High School, Farmington
- August 11-15 | Edward Little High School, Auburn
- August 18-22 | Kennebunk High School, Kennebunk
- September 19-October 3 | Presque Isle High School, Presque Isle



[Click here to apply to attend!](#)

Learn more about the Culinary Skills for Schools Meals training, see the list of past participating school nutrition programs, and photos at [LetsGo.org/CulinarySkills](https://lets-go.org/CulinarySkills) or scan the QR code with a smartphone.

This training is made possible with funding from Full Plates Full Potential in collaboration with MaineHealth.



save

the

date

3/28/25

8:30-2:00

What: Lead to Succeed Training on
'Navigating Difficult Conversation,'
followed by peer to peer networking
Lite Breakfast & Lunch included

Location: Fireside Lounge at UMaine Augusta
46 University Drive, Augusta

Cost: FREE to MSNA Members
(thanks to vendor sponsorship)

If you have any questions about this event,
please contact [Allison Leavitt](#).



Shout Outs!!



Dexter Regional High School

FEBRUARY 2025 | Issue 5



More Than Just Meals: The Heart of the Cafeteria



Written by Casey Swenson '26

Students eagerly line up to grab their meals when lunchtime rolls around, but have you ever wondered about the hardworking team behind the scenes? The cafeteria staff is a team that does more than just serve food, they keep everything running smoothly, even through the busiest times of the day.

The cafeteria team values the steady routine of their work and the opportunities it provides. "Our days are busy, but I like it because it makes the time fly," Mrs. Ogden, one of the cafeteria staff members, shared. Though the work can be demanding at times, the staff appreciate the balanced lifestyle their job provides, including free evenings and summers off.

With three back-to-back lunch periods, maintaining cafeteria cleanliness is a team effort. The staff tackles this by maximizing every spare moment. "We grab a moment here and there to wipe off tables, do dishes, and clean trays," shared Mrs. Ogden.

The cafeteria staff's work extends beyond serving lunch. Mr. Cherniske serves as the Kitchen Manager and assists with upstairs second-chance breakfast. Mrs. Ogden starts early to prepare breakfast and set up the salad bar with fresh fruits and vegetables for lunch. Mrs. Nichols takes charge of cooking the main meal of the day, while Mrs. Briggs assists and assembles bagged lunches for the Mill and TCTC. Responsibilities like washing dishes and trays, sanitizing tables, and cleaning serving areas are rotated weekly among the team. The division of tasks among the small cafeteria crew ensures that every aspect of the cafeteria runs smoothly and efficiently throughout the day.

Next time you grab a tray, please take a moment to thank and appreciate the amazing people behind the counter. They are more than just a team serving you breakfast and lunch, they're the heart of the cafeteria, keeping our small school community fed and cared for every day.

Thank you
Gail Merrill
for sharing!



Mrs. Ogden, Mrs. Nichols, and Mr. Cherniske



Mrs. Briggs